

**APP A**  
**DSCPH 4155.2**

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**MONOGRAPH NO.: M6F**  
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**ITEM:** Jam, Fruit, Strawberry

**NSN:** 8930 01 474 3154

**ITEM SPECIFICATION:** CID A-A-20079A

**APPROXIMATE CALORIC VALUE:** 75 (SECONDARY)

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Medium pink color with seeds and small pieces of fruit solids. May have slight weeping of liquid from gel (slight syneresis).

**ODOR AND FLAVOR:** Sweet strawberry, slightly fermented.

**TEXTURE:** Slightly firm to slightly soft with small seeds and some small pieces of fruit solids.

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Browning and/or darkening of color. Moderate to extreme syneresis or liquification.

**ODOR AND FLAVOR:** Extremely fermented or caramelized, burnt, or scorched.

**TEXTURE:** Moderate to extreme loss of gel structure. Moderate to extreme syneresis or liquification.

**UNIQUE EXAMINATION/TEST PROCEDURES:** Do not knead package prior to opening s this will damage the gel structure. Open package by cutting off three seals and laying it open like a book so as to expose the product. If mold is noted or suspected, examine the pouch very closely for tears, cuts or holes. If package integrity has been compromised, score a defect against the package and note the finding of the mold in the remarks. To check product for weeping, place it on flat smooth surface.

**SPECIAL NOTES:** The degree of loss of strawberry flavor can be expected to vary with the vendor and DoP. Slight loss of flavor should be expected even under ideal storage conditions and should not be scored.